Armed Forces Recipe Service

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DEPARTMENTS OF THE ARMY, THE NAVY AND THE AIR FORCE Washington, D. C.

ARMED FORCES RECIPE SERVICE

The Armed Forces Recipe Service has been reviewed and approved and is issued for the purpose of standardizing and improving food prepared and served in military food service operations.

This recipe service is mandatory for use by all Military Services and was coordinated and developed by technical representatives from each of the following:

Army Center of Excellence, Subsistence, Fort Lee, VA 23801-6020
Navy Supply Systems Command, Mechanicsburg, PA 17055-0791
Headquarters, Air Force Services Agency, San Antonio, TX 78216-4138
Headquarters, U. S. Marine Corps, Washington, DC 20380-0001
U. S. Army Soldier and Biological Chemical Command, Natick Soldier Center, Natick, MA 01760-5018

A consolidated index of recipes is issued as an adjunct to assist food service personnel in planning and writing well balanced and varied menus. The recipe service and the index are to be used as training aids in the military food service schools and by the food management teams during their assistance and on-the-job training visits.

The success of the Armed Forces Recipe Service depends upon its careful use and attention to detail. Food Service personnel are urged to send comments and recommendations for improvement through official channels to their appropriate food service headquarters.

DEPARTMENTS OF THE ARMY, THE NAVY. AND THE AIR FORCE Washington, DC April 1999

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ARMED FORCES RECIPE SERVICE

This 1999 update (Change 2) to the 1992 revision of the Armed Forces Recipe Service has been developed and reviewed by the Armed Forces Recipe Service Committee and approved by the DoD Food Program Council voting members of each service. This update contains a new recipe format:

- Nutritional analysis per serving is included on each recipe
- HACCP (Hazard Analysis Critical Control Point) guidelines are incorporated
- "Issue" Column has been added. This value represents the A. P. (as purchased) quantity required.

Additionally, a new series of recipes has been incorporated. Recipes designated with a number 500 and above represent recipes that have been developed at facilities other than U.S. Army Soldier and Biological Chemical Command. Sources of recipes include the Pennington Biomedical Research Center, commercial quantity foods cookbooks and food product manufacturers. As such, terminology, procedures and the recipe validation process may vary from traditional Armed Forces Recipe Service standards.

Replace current recipe cards with the 1999 Update (Change 2) that display the same recipe number. Add all new recipes provided with this update.

Replace the Index of Recipes dated July 1997 with Index of Recipes.

This card should be retained and inserted in the front of the publication.

BY ORDER OF THE SECRETARIES OF THE ARMY, THE NAVY, AND THE AIR FORCE:

MICHAEL E. RYAN General, USAF Chief of Staff

D. E. HICKMAN Rear Admiral, SC, United States Navy Commander, Naval Supply Systems Command

DENNIS J. REIMER General, United States Army Chief of Staff

G. B. HIGGINBOTHAM Major General, U. S. Marine Corps Deputy Chief of Staff for Installations & Logistics

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